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EDITORIALS

STUDENTS WANTED—It is with a note of sadness that we call the attention of the industry in this week's issue to the retirement of Maryland's benighted Dr. E. P. Walls. He is the second "Dean of Canning" the industry has lost during the year. His was preceded by some three months by Dr. Ernest H. Wiegand, noted head of the processing school at Oregon State. Both of these men have done much to interest other scientists in the problems of the canning industry, and both have implanted in younger minds an abiding interest in the probelms of the processing industry. The industry owes a very real debt to these two men who pioneered in the development of canning technology courses at our state universities. Because of them, and a few others like them, there are now literally hundreds of scientists at these universities, not to mention the students past and present, who are constantly working on industry problems.

But word reaches here of a disconcerting trend in the elective preference of students attending the ag. colleges. At the conference of land grant college officials held in Washington last week, it appeared evident that agriculture is losing some of its best youth to unrelated industries. The officials bemoaned the fact that fewer and fewer of the agricultural youth are enrolling in agricultural courses at the college level. Then too, food processors should note particularly that those who *are* taking the agricultural course seem inclined toward preparation for teaching vocational agriculture, working as county extension agents, or at various live stock occupations. And even more significantly it was brought out at the conference that these young men and women are taking these courses because they have been prompted to do so by contact with representatives in those fields.

To put it more plainly, food processors and the allied machinery and supplies people, have shown a willingness to cooperate with the faculty in their various research programs, but by and large they have fallen down badly in the matter of student procurement. It's an oversight, of course, and one that can easily be corrected and its up to the Industry to do so.

Education Boards, Parent-Teacher associations, high school principals, and all those interested in education today, are very conscious of the good that can come from vocational guidance. They would welcome a speaker, pointing out to their high school seniors the opportunities for employment in the food field. Here is a challenge and an opportunity the industry just cannot afford to overlook, and it is one that the industry is especially well prepared to meet. The important point is that someone should start the ball rolling, and quickly. While it's highly probable that the can companies, the Can Manufacturers Institute, the National Canners Association, and other groups, would be only to glad to assist in the effort, it seems to us that state and regional association groups are in best position to organize the program for they are in intimate contact with the situation. A number of associations have education committees. Those who don't, can correct that in short order. Speakers selected from such committees can do a far better job than the so-called high school guidance counsellors, for they are necessarily more familiar with and enthused about the subject.

This industry has progressed to its present high level by utilizing the best brains available. We should not jeopardize our future by failing to continue the same policy. The ideal means of guaranteeing our future is by being sure that the best brains in every generation are aware of the opportunities available in our industry.

NEW APPROACH—There can be little doubt that it's a job, and many times a thankless one, to arrange a convention program year after year, and still keep the members coming to the meetings. True, some association officials don't seem to particularly care whether or not the meetings are attended, as long as most of the members are registered in the hotel. But that's not the way the National Food Brokers Association feels about their program. As most folks know, brokers have been packing the hall each year for the past eight or ten or so, at their annual business meetings, and apparently they are interested in keeping it that way. This week every member received a questionnaire from the Executive Committee regarding the convention program. The questionnaire asked for suggestions: 1—What subjects would you like discussed; 2—What kind of speakers would you prefer; 3—What kind of presentation (forms, skits, panels, speeches, etc.); 4—Any other suggestions. If we know the brokerage fraternity, they'll get plenty of answers, and their job of selection doesn't promise to be an enviable one. But judging from past performance, the committee will come up with a program that will pack the house once again.

Objective Methods for Measuring Kinesthetic Factors of Quality in Foods

By Dr. AMIHUD KRAMER

University of Maryland
before Maryland Section, Institute of Food Technologists

In organizing our thinking about quality, we should first define the term. My favorite definition is "Quality is the composite of those characteristics that differentiate individual units of a product, and have significance in determining the degree of acceptability of that unit by the user." Where the food is to be used for consumption, rather than for manufacture, the characteristics of quality are determined by the human senses of sight, taste and smell, and feel. We therefore classify the characteristics of quality into three general categories of appearance, flavor, and for lack of a better term, kinesthesis, which is defined as the muscle sense, or the sense of feel. This category would include characteristics of quality which are frequently described by such terms as firmness, tenderness, crispness, fibrousness, grittiness, hardness, mealiness, juiciness, succulence, texture, and also thickness, mushiness, and sensations of heat or cold.

In developing objective methods for measuring these kinesthetic factors, obviously the most direct approach is to develop physical instruments which simulate these human sensations, and which therefore act as mechanical testers. When such instruments are constructed precisely and operated under a rigid testing procedure they are largely free of variability that is always associated with human evaluation, and can therefore be considered as standard testers in the same way as the standard observer is used in colorimetry.

During the last several decades a considerable array of tenderometers, texturemeters, puncturemeters, succulometers, fibrometers, and pressure testers are available. These instruments vary in their precision as well as in their accuracy. Considering the tremendous variability encountered in food materials because of differences in varieties, growing conditions, and soils, these instruments frequently require special calibration for use with different varieties, and perhaps in different geographical locations.

ONE POWER UNIT

In spite of the large array of instruments that have been developed for the purpose of measurng these kinesthetic factors, actually there are only a few basic principles involved. These are: (1), shearing force-pressure, which simulates the resistance offered by the food to crushing action of the teeth; (2), shearing, or cutting force alone, which simulates the resistance of differentiated portions of the food such as fiber strands, to chewing; and (3), succulence, which simulates the amount of juice that is squeezed out of the food during mastication. All these measurements require the application of force; hence, it is logical to assume that all such kinesthetic measurements can be accomplished with one power unit in the same way that all color measurements may be made with one color instrument. Work is now under way at the University of Maryland on developing such a unit. There are three different types of testing. Thus, one test cell, similar in design to the pea tenderometer may be used to measure hardness or firmness of such different products as peas, lima beans, sliced apples, tomatoes, cherries, strawberries, or sweet potatoes. Of course, the range of values for lima beans will be many times higher than for strawberries; however, both may be tested with the same instrument and test cell, but with the use of gauges of different ranges. Another test cell similar in design to the asparagus fibrometer may be used for measuring the fibrousness of such commodities as asparagus, green beans, and celery, while a third test cell, similar in design to the succulometer may be used to test the succulence of sweet corn, apples, or potatoes.

Extensive studies during the 1950 season on peas, indicated that shear-press values are practically identical in precision and accuracy to tenderometer values. Similarly for lima beans, the average coefficient of variability was 2.41 percent, and the correlation of 0.93 with human evaluation, and 0.98 with alcohol insoluble solids, indicated a high level of accuracy for this commodity. Studies with asparagus indicated that results with shear-press may smooth out differences due to diameter when the pressure tester is used. Using the shear-press as a succulometer, an improvement in precision was obtained from 1.04 ml. to 0.75 ml. This improvement was probably due to the greater uniformity of the motorized application of pressure, as compared to the hand pump used with the original succulometer.

Quantitative, empirical, physico-chemical methods may also be used successfully for measuring these kinesthetic factors, but the empirical procedure must be adhered to rigidly if precise results are desired. Examples of such procedures are the alcohol insoluble solids test for peas and corn, the fibre test for green beans and asparagus, the stone cell test for pears, and the pericarp test for sweet corn.

"WHITE" GRAPE JUICE

It's new! It's different! It's white grape juice!

Food scientists at the Experiment Station at Geneva will introduce a new type grape juice made from white grapes at the fifth annual food processing conference to be held at the Station on November 12th. The new beverage has been developed at the Station in an effort to find an outlet for Niagara and other white table grapes that are frequently in over supply on the fresh fruit market.

Juice made from white grape by the usual hot press process is insipid and unattractive in appearance. Cold press juice from these grapes turns dark and develops poor flavor and a heavy sediment. Clarification of the juice results in a thin-bodied juice without the rich clinging flavor desired in grape juice.

Food scientists at the Experiment Station have applied the same process to juice of Niagara, Ontario, Brockton, Portland, and Seneca grapes that they have found to work so successfully with apple juice. This operation involves the addition of ascorbic acid, or vitamin C, to the grapes after stemming but just before crushing. The grapes are then pressed rapidly and pasteurized quickly.

The ascorbic acid checks the oxidation processes in the juice thus preserving the original color. It also adds to the nutritive value of the juice. Pasteurization stops bacterial growth and the activity of the enzymes which produce undesirable flavors, color changes, and deposition of sediments if left unchecked, explain the Station scientists.

Juice made from white grapes by this process has an attractive color, is quite stable with little sediment, and has excellent flavor. It will be given its first public trial at a meeting of research workers from the food processing industry to be held at the Station on November 12th.

CANNING & FREEZING PROCESS RESEARCH at GENEVA

Abstracts of Papers Presented at the Fifth Annual Food Processing Meeting

New York State Agricultural Experiment Station, Geneva, N.Y.
November 12, 1952

BACTERIAL GROWTH AT LOW TEMPERATURES

G. J. HUCKER

A survey of frozen vegetables indicated that psychrophilic types capable of growth at 32°F were present in all samples of broccoli, asparagus, cauliflower, and brussels sprouts and in no instance were they found in peas, snap beans, lima beans, squash, and corn.

Holding broth cultures of the latter vegetables at 32°F for 21 days increased the numbers of organisms growing when the counts were made at 68°F but not when the counts were made at 32°F. The organisms in all instances were facultative and not obligate psychrophils.

In a study of the possible sources of these low temperature growing types, appreciable numbers were found in gravel deposits and soil, and after incubation at 32°F for 30 days, in deep and shallow well water. However, even after holding for 30 days at 32°F in broth solutions no psychrophilic types were found in samples of salt, brine solutions, and sugar and in air collected in five freezing plants.

There is no evidence that there is a direct relation between the types which survive long storage at 0°F and those which grow at 32°F. An examination of a series of snap beans held at 0°F for 11 years, although showing an average count comparable to the results on beans held for 2 and 5 years, gave no indication that these organisms were facultative psychrophiles.

PROCESSING APPLE SAUCE

R. L. LABELLE and Other Members of
the Food Science Division

Pilot plant research in the processing of apple slices for freezing is now in its third season. An attempt is being made to develop objective measurements of product quality and to correlate them with factors affecting quality. Hot water blanching has been the main process under investigation, but steam blanching and sulfite treatment will be added to the research program this year.

Particular attention has been given to two of the most important factors of quality—firmness of the apple slices and control of browning. With most apples, when hot water blanching is used, a compromise must be made in choosing the duration of blanch to retain firmness while insuring a complete blanch. This relationship between blanch temperature and the required blanch time has been determined.

Progress has also been made in determining the relation between firmness of blanched slice and the firmness of raw apples, as affected by the blanching time and temperature and by the storage maturity of the apple. The development of a suitable method of measuring the firmness of blanched apple slices is a major problem and several methods are under investigation.

Some taste panel work has been done on apple pies made from the frozen slices as a final subjective check on the quality of the slices. Due to individual preference much of this work was inconclusive, but a good correlation was obtained between taste panel results and objective tests on tartness and firmness. The taste panel procedure lends itself especially to the evaluation of varieties.

It has been established that the yield of slices is influenced greatly not only by the size of apple but also by the blanch time and temperature. Large apples, low blanch temperature, and short blanch time all contribute towards high yield.

ACID AND PEROXIDE FORMATION IN RAW FROZEN VEGETABLES

A. C. WAGENKNECHT *and* F. A. LEE

The lipid fraction of frozen raw vegetables has been indicated as the site of the major portion of off-flavor development during frozen storage. These undesirable flavor changes are doubtless brought about by enzymes.

The enzymes, lipase and lipoxidase, have been implicated in the deterioration of quality in frozen raw vegetables.

The rate at which deteriorative changes are occurring can be measured by following the changes in acid number of peroxide number of lipids extracted from the vegetables after suitable times of frozen storage. Since lipids extracted from blanched frozen vegetables show no such changes, these can serve as adequate control material.

In the present work a study is being made of the rate of increase of acid number and peroxide number of the lipids extracted from raw and blanched frozen peas, snap beans, and sweet corn of the 1952 growing season. A correlation of acid off-flavor is being studied through the use of periodic taste-panel tests.

MEASUREMENT OF MOLD IN RASPBERRIES

K. H. STEINKRAUS

During the past few years there have been seizures of canned and frozen raspberries by the Food and Drug Administration due to high mold counts. Since the Howard method was developed for use with tomato products, it was considered advisable to study application of the method to mold count in raspberries. The generally accepted procedure for determining degree of mold contamination in raspberries is an adaptation of the Howard method as applied to tomatoes and to cranberries. Raspberry samples after being pulped are diluted 1:1 by weight with 3 percent pectin solution. Because of the tendency of raspberry samples to incorporate air bubbles during the pulping procedure, it is essential that dilution be made gravimetrically and not volumetrically. It was found that as raspberry samples are diluted beyond the 1:1 ratio, the mould count decreases but not in direct proportion to the dilution factor.

Dilution curves have been determined for mold counts at several levels, and an overall dilution curve has been drawn. The higher the initial mold count, the greater the slope of the dilution curve. On high-count samples multiplication of the mold count by the dilution factor results in an ever-increasing total mold count at least to the 17th dilution of the sample. On samples with a mold mount of 75 or less in the 1:1 dilution, multiplication of the mold count by the dilution factor results in a fairly constant figure.

Mold counts were run on 141 raspberry samples collected from six commercial canneries during 1952. The season was very dry and as a consequence mold counts were low. The majority of the samples have mold counts within the tentative official FDA tolerance. Black raspberries contained considerably more mold than red raspberries, even though grown and harvested under similar conditions.

Although mold counts were low this year due to dry weather, it was noted that mold counts rose rapidly following rainy weather. This emphasizes the difficulty of maintaining low mold counts in humid weather and the necessity of rapid harvesting and processing following rain.

Daily comparison of mold counts in fresh berries and in canned processed berries at one commercial cannery indicated that the washing and sorting procedures used effectively reduced mold counts.

CHANGES OCCURRING DURING PICKLE FERMENTATION

C. S. PEDERSON *and* MARGARET N. ALBURY

The fermentation and curing of cucumbers in pickling is affected by salt concentration and temperature of fermentation. Five species of lactic acid-producing bacteria have been isolated in sufficient number in the various fermentations to consider them important in determining the course of curing. These develop in the cucumber brines in sequence.

The two heterofermentative species of bacteria involved convert sugar to lactic acid and, in addition, to acetic acid, alcohol, carbon dioxide, and mannitol. The homofermentative species convert sugar almost quantitatively to lactic acid.

Pure culture inoculation of cucumber brines for fermentation using these five species of bacteria has shown significant correlation. The type of fermentation and the quality of the cured cucumbers is dependent upon the size and quality of the cucumbers and also upon the species of lactic acid bacteria involved in the fermentation.

Fermentations in which the heterofermentative lactic acid-producing bacteria played a significant role resulted in higher quality fermented cucumbers, lower percentage of hollow cucumbers, and firmer stock than fermentations which were entirely due to homofermentative lactic acid bacteria. The heterofermentative fermentations also resulted in higher acid production, higher volatile acid ratio, lower weight losses, and more rapid curing.

MANUFACTURING BETTER TOMATO JUICE

D. B. HAND and Other Members of
the Food Science Division

The crucial steps in the tomato juice process that determine both quality and yield are preheating and finishing. Any change in these two steps which increases the yield of juice will also increase the consistency. In determining manufacturing conditions it is first necessary to decide on the desired consistency. This is obviously a matter of individual preference.

A moderate preheating temperature of 160°F gives higher yields without causing as heavy a body as that resulting from cold break or 200°F preheat.

Juice made with a 160°F preheat exhibits a minimum degree of settling out. The differences with respect to settling out are slight since settling depends primarily on the thinness of body in the juice. Both the body and the degree of settling depend on the amount of fiber suspended in the juice.

It is possible to manufacture cold break juice with good body and yield and greatly improved color; however, the flavor and vitamin C content are badly damaged.

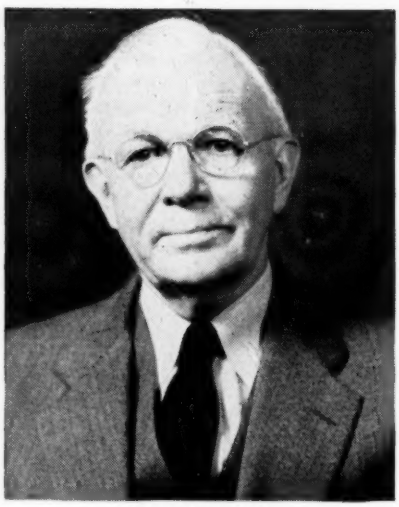
Juice preheated to 200°F is slightly inferior in flavor to juice preheated to 160°F and results in either a heavier body or a lower yield, depending on the processing conditions.

A preheating temperature of 160° is preferable to 200° with respect to yield, body, and degree of settling.

Maryland's Dr. Edgar P. Walls Retires

Dr. Edgar P. Walls, known and revered by every canner in the Tri-State, Virginia, Pennsylvania area, and by many in other canning areas, retired from the University of Maryland on September 30. Dr. Walls, whose most recent assignment at U. of M. as Professor of canning crops and head of the four year food processing course, which probably brought him his greatest pleasure, spent all of his adult years in the interest and service of the canning industry. His main interest has been in the refinement of the standard canning techniques and in research to meet the problems of the industry. Under his leadership the annual short course for canners, freezers and field men at the University has expanded to become one of the nation's outstanding schools of this type. For his deep interest, devotion and contributions to the advancement of food processing everywhere, Dr. Walls, in the spring of 1950, was made a "Knight of the Tri-State" by the appreciative canners of the area he served so well. The influence of his work is evident throughout the canning industry, and particularly in Maryland and nearby states, where many of his students manage or operate food processing establishments.

Dr. Walls took a very real and personal interest in the work he loved so well, and his guidance and council were constantly sought by many. It's good news then to learn that he will maintain an office in the Department of Horticulture, so that during his retirement he can continue to contribute to the agricultural welfare of his native state.



DR. E. P. WALLS

The beloved professor, who gained the esteem of all who knew him, was born September 3, 1882 in Barclay, Maryland, where he received his early education. He obtained his B.S. degree from the Maryland Agriculture College in 1903 and was Assistant Agronomist there for two years, obtaining his M.S. degree.

From 1905 to 1906 he attended Johns Hopkins University in Baltimore. In 1909 he became Professor of Horticulture in St. Lawrence University, New York, and later taught botany at the Oregon Agriculture College for 4 years. In 1914 he became the first County Agricultural Agent of Talbot County, on the Eastern Shore of Maryland and served in that capacity for several years. Since 1931 he has been located at the U. of M. working in the extension service, agricultural experiment station, and college of agriculture. He received his Doctorate of Philosophy in 1935.

THE GOOD DOCTOR

On October 3 the faculty of the University of Maryland held a dinner in his honor. The following lines taken from a verse penned by A. F. Vierheller, a member of the staff, reflect in some measure, the sentiment of the entire industry of this area toward its benevolent benefactor.

Now that the good doctor is planning to leave us,

We conjure up thoughts that are happy, yet grevious.

And though from our work-shop he soon may be gone,

The pleasures he brought us will still linger on.

His voice on the phone may have been a bit loud,

But his work with the canners has made us all proud.

He goes from our midst with our hearty good wishes,

To cleaning the cellar and washing the dishes.

Though absent, we feel that through Hort Building's halls

Will drift that warm spirit of Edgar P. Walls.

The Dulany Approach to Quality Control

By W. J. HART, JR.

Chief Technologist, John H. Dulany & Son, Inc., Fruitland, Md.

Quality is second nature to us at Dulany's, so much so, that when your program chairman wrote to me about today's program, I felt that it might be interesting to you if I went behind the scenes and discussed just what makes our Quality Control system tick. We do not brag about Quality Control because our whole business philosophy is based on quality merchandise and repeat sales. We must have quality products if we are to succeed in this basic concept of our being in business.

We have as our *objective*, to produce quality products according to adopted specifications at the lowest possible cost.

To accomplish this objective we need:

1. *Specifications.* The proper description of the grade of the product to be packed, written in clear and workable language, and agreed to by members of management. (The latter is most important. You cannot produce quality products unless top management is 100 percent behind quality packing. Quality control cannot get anywhere if quality is not a part of the thinking and understanding of top management. A quality attitude trickles down to all management levels just as do all other top management attitudes.)

2. *Personnel.* Properly trained employees throughout the plant to produce products in accordance with the specifications. (Quality packers everywhere, I am sure, build up an "esprit de corps" in their workers. These folks are human beings and therefore take pride in a job well done. They are conscious of the fact that we depend on them to uphold the name of the company by packing quality merchandise. Their willingness to do a good job is most gratifying.)

3. *Supervision.* Adequate supervision of plant employees.

4. *Inspection.* Thorough inspection of products while they are being processed to insure compliance with specifications.

Paper delivered before Maryland Section, Institute of Food Technologists, November 14, 1952.

Final inspection of finished products to insure that goods being sold are consistent with specifications.

We at Dulany's believe, as does our good friend Basil Clarke of Crosse and Blackwell, that therapeutic quality control rather than "post-mortem" inspection is the answer to a successful operation. Inspection after goods are produced is no control at all. Therefore, steps must be taken to begin at the first phases of the processing operation and to follow the different unit operations until the products are finally distributed and consumed.

What is, therefore, the extent of Quality Control?

Quality Control extends from soil technology and seed selection, through processing to proper warehousing, transportation and distribution.

We like to think of Quality Control as a working tool and integral part of production and management. We do not operate a police system.

All of our production and procurement is centered in one office, that of the Production Manager, who incidentally is a professional food technologist. He is ultimately responsible for the quantity and quality of everything we produce, process or purchase. Working for him are the various plant managers, farm managers, purchasing agents and food technologists. Each handles his individual responsibilities but above all they are all members of the *Production Team.*

Each manager or purchasing agent is responsible to the Production Manager for both the quantity and the quality of the items which he handles. Each manager has a quality control supervisor and staff that reports directly to him, not to a separate department head. In this manner, the managers are made responsible for quality. We in the Quality Control Department give functional guidance to the managers in all matters having to do with Quality Control, Research and Development.

Our central Quality Control Department itself is therefore very small. It includes my associate Paul Beach, one laboratory technician, our secretary, and myself. We are responsible for the formulation of raw and finished product specifications, and assurance to management that *Dulany* products comply with the established specifications. We do the latter by means of analysis of reports, on the spot inspections, and physical examination of samples of all items we pack, purchase and sell. We are also responsible for the training of all Quality Control staffs.

We have eleven food technologists in the company in various managerial capacities. One is the Production Manager, one a plant manager, two are purchasing agents, two are field representatives, three are quality control supervisors, and two are in central Quality Control.

Our farms managers make frequent visits to the plants to see just how their raw products are handed through the processing operation. They are members of the Production Team and vitally interested in the proper functioning of the whole production operation.

OBJECTIVE METHODS

Your program chairman has asked me to dwell on objective methods of food examination. This I plan to do now, but I felt that the aforementioned information was necessary in order that you could fully understand the *Dulany* approach to quality control.

Since many of you folks are not intimately familiar with the production of canned and frozen foods, I will try to acquaint you with some of the more basic "tools" which we use.

CANNING

Let's take Canning first:

For weights, both net and drained, we need scales. For draining, we need sieves, U. S. Standard size "8" being the most popular.

No canning plant would be complete without a vacuum-pressure gauge. We rigged ours on a bottle capper so that the young ladies we have working for us can operate it more easily.

If you deal with sugar syrups you need a refractometer. Hydrometers are satisfactory but they are easily broken and require a considerable quantity of syrup per test.

For the control of different processes, a pH meter is very helpful. It is quick, accurate and easy to operate.

If you use caustic for peeling, you need a standard titration setup and a supply of tenth normal H Cl. We have tried an instrument known as a Sol-u-bridge to measure caustic concentration electrically, but found that its accuracy decreases proportionately with the increase in the viscosity of the caustic bath.

Shallow rectangular grading pans are an absolute necessity as are, of course, thermometers.

FREEZING

Now for Freezing:

Scales, sieves, refractometers, pH meters, grading pans, and thermometers are all used in the quality control of frozen foods as well as canned foods.

In addition, we are confronted with the problem of enzyme inactivation, which is of course basic to all packing of frozen vegetables. For this test you need a mortar and a pestle, fermentation tube, sand, calcium carbonate and C.P. hydrogen peroxide. It is surprising to us that some frozen food packers still do not have this simple array of equipment and chemicals to perform a test that is so fundamental to the proper processing of vegetables for freezing.

Another common test with frozen foods is for insects and insect fragments. It is not my intention to dwell on this subject, since another speaker has covered it adequately, but suffice it to say that necessary equipment should be available for the examination of products for insect fragments. This equipment should include a Wildman Trap Flask, a separatory funnel, a suction flask and suitable magnifier.

To meet the needs of our representatives in the field, we developed a kit that contains on a miniature scale necessary equipment to run an enzyme test and an insect fragment count. The tests are not as precise as would be if regular size equipment were used, but the precision is sufficient for practical quality control.

Our good friends in the Production and Marketing Administration have developed many, many U. S. Standards for Grades. We have assisted, wherever we were able, in the formulation of these grades. We do not, however, agree with the PMA boys in 100 percent of the cases and hence we have developed our own specifications.

Let's take a typical product and follow it through from sales requirements to ultimate consumption:

Broccoli, for example: We obtain a sales requirement and immediately our Production Manager determines how much we will produce ourselves and how much we will purchase. Our purchasing agents (both of whom are food technologists) determine possible sources of supply, in cooperation with the Production Manager. They visit co-packers and acquaint them with *Dulany* specifications and requirements. If they then feel that a co-packer is reputable and can pack the Broccoli according to our standards, they enter into an agreement with him. At the time of pack our representative (who reports directly to the purchasing agent in that area) is present on the co-packer's premises to insure that we receive merchandise packed in accordance with *Dulany* specifications. He checks for grade, net weight, drained weight, presence of foreign material such as grit and insect fragments, proper coding and application of the labels, adequate freezing, and proper storage. We receive daily quality reports while the pack is in progress and samples of the pack for our own observation.

Our representatives know all the packers in their area. They acquaint the packers with our specifications. The packers know what we expect, and they know that we do not change specifications in times of short supply. In effect then, we know what we expect in the way of quality standards prior to the pack, the co-packers know, our representative insures that we receive it, and we check on the representative to make sure that we do. We then follow the merchandise through the channels of distribution by means of checks made by our sales personnel. We exercise control from start to finish.

If the Broccoli is processed in one of our own plants, the procedure is somewhat similar. The plant manager and his Quality Control staff are furnished with company specifications. Raw product is procured and inspected prior to processing. Quality is controlled during processing and the same checks made by inspectors as was the case in the co-packer's plant. We receive daily quality reports while the pack is in progress and samples of the pack for our own grading purposes at Fruitland.

That's the *Dulany story!* Some folks have asked us how we do it? They say that it won't work! I can tell you that it will, and does work, providing you have the four necessary "tools" to accomplish your objective. They are: Specifications, Personnel, Supervision and Inspection. Underlying these "tools" there must be the "savvy" or know-how that comes from broad experience. Our quality control personnel collectively represents many, many years of experience in the foods field. They have worked with raw products, processed products and have even beat the pavements with sales personnel to more fully appreciate the total impact of what the term "quality" means.

Proper selection of personnel is of prime importance. Careful training and supervision is a must. Couple this with adequate specifications and proper inspection, and the job can be done. We are justly proud of our slogan, "Dulany the Finest Name in Canned and Frozen Foods."

MILES JOINS INTERNATIONAL MILK

Ben Miles, who for the past five years has been head of the Raw Products Department of Comstock Canning Corporation left the industry on November 7 to accept a position with International Milk Processors, Inc. of Chicago. Mr. Miles will manage International's Ridgeland, Wisconsin plant.

He was succeeded at Comstock by Paul Lynch, who for the past several years has been head field supervisor at the Geneva and Rushville, New York plants.

WASHINGTON

FOOD & DRUG APPOINTS FEMALE CONSUMER CONSULTANTS

Appointment of sixteen women to serve as consumer consultants to the Food and Drug Administration's District offices was announced November 9, by Charles W. Crawford, Commissioner of Food and Drugs of the Federal Security Agency. Mr. Crawford said that the consultants would answer a long-felt need on the part of the Administration to establish closer contact with the buying public.

He said the Administration's decision to launch the consumer consultant program was based in part on its experience in solving problems incident to establishing food standards as provided by the Federal Food, Drug, and Cosmetic Act. He said that in past years consumer groups were of real service in connection with these problems, but there has been no formal arrangement for obtaining their assistance.

The women appointed differ widely in educational background, social and civic affiliations, but all were chosen from the standpoint of the Administration's objective of obtaining the views of average purchasers or the products regulated by the provisions of the Federal Act. Many of the appointees are married women who have several children; a few are single women; all are homemakers. Some of the consultants hold other important assignments in the educational field; others are homemakers who have wide responsibilities in women's organizations. Some are trained in home economics—others have only practical experience in this field.

"The over-all purpose of the program is to direct our work more responsively to consumer needs," Mr. Crawford said. He added that in making the appointments the Administration sought women who had broad knowledge of consumer habits, expectations, and preferences in the purchase of food and drugs. He said, "We wanted persons who knew how the ordinary consumer approaches the purchase of a particular food, what she expects, what she considers important, what information on the label would be of value to her, and why she thinks it would be of value."

Mr. Crawford said that most of the consultants have already been given assignments to make consumer surveys relating to the establishment of food standards.

CHAIN EXECUTIVE DIES

William C. Gleason, supervisor of the Albany, New York, district for the Great Atlantic & Pacific Tea Company, died at his home in Albany last week at the age of 61.

NEWS AND PERSONALS

IOWA-NEBRASKA CANNERS REELECT MARTLAND

John Martland, of the Green Giant Company, Vinton, Iowa, was reelected President of the Iowa-Nebraska Canners Association at the Annual Meeting early this month. Ralph Day of the Marshall Canning Company, Marshalltown, Iowa, was named to the post of Vice-President; and veteran Roy Chard, continues as Secretary-Treasurer.

STICKERS FOR NATIONAL KRAUT WEEK

The National Kraut Packers Association, is making available small, attractive, two-color stickers, calling attention to National Kraut and Frankfurter Week, February 5 to 14. The stickers 1⅛ by 2 inches, showing a can of kraut shaking hands with a frankfurter, are available at association headquarters at $2.00 per thousand.

NORTHWEST CANNERS SET MEETING DATES

The Executive Committee of the Northwest Canners Association last week announced that the Annual Meeting of the Association will be held at the Chinook Hotel, Yakima, Washington, March 17 and 18, 1953. Attendance at the annual meeting is limited to members, administrative personnel and their wives, and guests of the Association.

The 39th Annual Convention and Cutting Bee of the Association to which all are invited, is scheduled for the Olympic Hotel, Seattle, Washington, January 19 and 20, 1953. Reservation blanks were sent out by the Association office early this month. At this time it was announced that technical sessions, devoted to raw products problems and cannery operation problems will commence on the morning of January 19 and end the afternoon of January 20.

The Association has also announced that the 32nd Annual Food Processing Short Course will be held February 9 to 13, 1953, at the Food Technology Department, Oregon State College, Corvallis. The Double Seamers Course will be held at the same time and place, except that this event begins on February 2.

PENNSYLVANIA FIELDMEN'S CONFERENCE

The Annual Fieldmen's Conference sponsored by the Pennsylvania canners Association in cooperation with Pennsylvania State College, will be held January 7, 8, and 9, 1953, at Pennsylvania State College.

1953 FROZEN FOODS CONVENTION INTEREST HIGH

The industry's response to the announcement of the 1953 National Frozen Foods Convention has been extremely gratifying, according to Mr. C. L. Snavely, President of the National Association of Frozen Food Packers, and Chairman of the 1953 Convention Committee. Applications for room reservations and advance registrations have been pouring into the Committee's Washington headquarters. With the lively interest evidenced, this National Convention, scheduled for Chicago, March 1-4, 1953, promises to be another outstanding conclave of frozen food executives, including packers, distributors, brokers, warehousemen, suppliers and allied interests. Invitations to attend the convention have been extended by Mr. Snavely to all interested companies, and forms for advance registration and room reservations have been furnished. As in past years, all room reservations are being handled by the Convention Committee. Any company that may not have received necessary information and forms should write to: National Frozen Foods Convention Committee, Room 402, 1415 K Street, N.W., Washington 5, D.C.

INSTRUMENT TRAINING COURSE SCHEDULE SET

Schedules for industrial instruments maintenance and repair courses for the first half of 1953 have been announced by Minneapolis - Honeywell Regulator Company.

The Industrial Division of the company has extended what for years was a 13-weeks comprehensive class into a 14-weeks course. The change was necessary to include instruction of new devices and models, said Martin J. Ladden, chief instructor of the Philadelphia training school.

The regular five-weeks courses will start January 5, February 16, March 30, May 11 and June 8. The new 14-weeks comprehensive class will be held from February 16 to May 22.

OLD EQUIPMENT DISPLAY AT NEW YORK CONVENTION

As a tie-in with the 200th Anniversary this year of the birth of Nicolas Appert, the Publicity and Public Relations Committee of the New York State Canners & Freezers Association, plans an exhibit of equipment that was in use during the early days of canning in New York State. The equipment will be set up in the lobby of the Stafford during the convention December 4 and 5.

REVISED GRADE STANDARDS FOR CANNED GRAPEFRUIT

The U. S. Department of Agriculture announced November 13, a revision of U .S. standards for grades of canned grapefruit, commonly called grapefruit sections, in line with proposals announced by the Department October 1. The revised standards become effective November 25.

In the revised standards, the drained weight requirements for small retail-size containers, Grade A quality, is reduced to 58 percent of container capacity. The former requirement was 60 percent. The drained weight requirement for Grade A in No. 2 cans and larger remains at 60 percent. The principal containers affected are the 8z Tall and No. 303 cans.

VEGETABLE GROWERS TO MEET AT TAMPA

2500 vegetable growers are expected to converge on Tampa the week of December 1st for their 44th annual convention at the Hillsboro and Tampa Terrace hotels, Tampa, Florida. James K. Knudson, Defense Transport Administrator, Washington, will keynote the convention with his address, "Food Transport and Survival".

The world's largest salad bowl will be christened by the American Vegetable Queen, Miss Janet Wilkens, of Homer, New York, and her Court of nine state queens, Thursday evening, December 4.

The Southland's largest demonstration of vegetable production and harvest machinery and equipment will be held at the Paul Dickman Farms, Ruskin, Florida, Friday, December 5. All registered delegates will be guests at the Florida Fish Fry following the demonstration.

LIBBY'S JAMES HANSON RETIRES

James Hanson has retired from Libby, McNeill & Libby after 30 years of service in the research and quality control department. He was manager of the company's West Coast laboratories at Sunnyvale, Californai until five years ago when he was transferred to the general offices in Chicago. He is retiring under the Libby, McNeill pension plan.

PLAN TRADE DINNER

Grocery Manufacturers Representatives of New York, Inc., will hold its annual trade dinner, its 41st annual affair, at the Hotel Astor on December 1. Chain and wholesale grocery buyers from all parts of the metropolitan New York area will be guests.

GLASSED FOODS

OWENS-ILLINOIS EXECUTIVE CHANGES

Owens-Illinois Glass Co. has announced six major changes among its top executives, five of them associated with the Glass Container Division.

Smith L. Rairdon, vice-president and division general sales manager, has been named vice-president and director of marketing, a newly-created position in

S. F. DAVIS

which he will coordinate all of the company's marketing activities.

He will be succeeded as division general sales manager by Sidney F. Davis, manager of food industries sales since 1947.

C. G. Bensinger, vice-president and general manager of the Pacific Coast Division, San Francisco, will be transferred to the general offices, Toledo, as general manager of the Glass Container Division.

He will succeed Henry S. Wade, who has been appointed vice-president and general manager of the Pacific Coast Division, in charge of all of the company's West Coast operations.

Effective date of the appointments of Mr. Rairdon and Mr. Bensinger is January 1 and for Mr. Wade and Mr. Davis, December 1.

In a separate action taken by the board of directors, George S. Babcock, manager of the Closure and Plastics Division, was elected a vice-president of the company and Hugh C. Laughlin, vice-president and general manager of the Administrative Division, was elected executive vice-president and member of the board.

McKEE GLASS REALIGN SALES DEPARTMENTS

In a sales alignment program, the four sales departments of the McKee Glass Division of Thatcher Glass Manufacturing Company have been consolidated into two. The Hotel and Restaurant Division has been combined with the Consumer Products and Export Division under the direction of Sales Manager William R. Rifenburg, who will be assisted by Jack T. Pollock as Assistant Sales Manager.

The Specialized Products Sales Division has been combined with Industrial Sales under the direction of Robert L. Smith, who will be assisted by Harold E. Donaldson. A number of additions have been made to the sales staff under the new set up.

Taylor M. Ward, Inc., Ithaca, New York, in charge of advertising for the three glass container divisions of the company for the past 7 years, has been appointed to take charge of all consumer and trade advertising for the McKee Glass Division. Patricia Bayer Barber will serve as Publicity Director.

UNIQUE DISPLAY STAND

This unique wooden display stand, typifying the "homemade" atmosphere long associated with Bennett's Chili Sauce, has been offered for use in groceries and super markets by Recipe Foods Inc. of Baltimore, manufacturers of the product. Constructed in the shape of a crescent, this unusual floor-type stand will display seven dozen jars of Bennett's Chili Sauce, and has storage space for several cases in the back of the unit. Attractive rustic setting on the colorfully grained wood provides instant production identification, while the eye-catching pennant affords ample space for price marking. Master-Kraft Fixture Company of Baltimore is the manufacturer of the display stand. Duraglas containers are supplied by Owens-Illinois Glass Company.

CALIFORNIA OLIVE ASSOCIATION MEETS

The annual meeting of the California Olive Association was held in San Francisco shortly before the opening of the new harvesting and canning season, when a new board of directors was chosen. Members of the new board are Henry S. Titus, Mawer-Gulden-Annis, Inc.; Elmer Adams, A. Adams, Jr. & Sons Co.; O. D. Gifford, C. M. Gifford & Sons; J. M. Glick, B. E. Glick & Sons; Earle Houghton, Lindsay Ripe Olive Co., L. B. Sammis, Rocca Bella

S. L. RAIRDON

Olive Association; V. R. Smith, V. R. Smith Olive Co.; S. J. Tupper, Olive Products Co., and Ed Van Dellen, Pacific Olive Co.

L. B. Sammis retired as president, following a service of three years, and was succeeded by Henry S. Titus. Elmer Adams was made vice-president, and Miss Erline Havel was returned as secretary-treasurer. Reports were made on the industry advertising campaign, market surveys and plans for a reduction in the number of sizes in the canned product.

SHERMERHORN MOVES UP AT CLAPP'S

G. R. "Bob" Shermerhorn has been made General Manager of Clapps Baby Food Division of American Home Foods, Inc., according to a company announcement last week. Mr. Shermerhorn succeeds L. G. Tuttle, who moves over to the company's headquarters in New York, to assume the newly created position of Director of Manufacturing.

Mr. Shermerhorn began his career with Clapps on graduation from the University of Rochester in 1938. He started as a chemist, moved up to the position of Director of Research and Quality control, and more recently performed in the capacity of Assistant Plant Manager.

Salad Dressing Production Enjoys Steady Growth

Commercial production of salad dressing, mayonnaise and related products in the United States rose in volume to 97,200,000 gallons during 1951, from a production of 94,600,000 gallons in 1950. National per capita consumption in 1951, estimated at 5.0 pints, showed a slight increase over the 4.9 pints of the preceding year. For the fourth consecutive year, the consumption of commercially prepared salad dressing products was maintained at double prewar level.

These preliminary estimates are based on data contributed by firms cooperating in the 24th annual industry survey conducted by the Department of Commerce under the direction of Earl L. Winger, Industrial Food Analysis Staff, Program Coordination Division. The surveys are sponsored and supported financially by leading members of the industry and the Mayonnaise and Salad Dressing Manufacturers' Association.

Production of plants upon whose 1950 and 1951 sales and distribution data this perliminary report is based, accounted for 89 percent of the industry output in 1950. Final figures will include data of firms still to be heard from in the survey and will appear in *Salad Dressing, Mayonnaise and Related Products—1951* as part of the *Business Information Service* series of the Office of Industry and Commerce.

TABLE 1. Estimated Total Commercial Production of Salad Dressing, Mayonnaise and Related Products, 1948-1951—(millions of gallons)

Item	1948	1949	1950	1951[1]
Salad dressing	41.7	42.4	44.4	45.6
Mayonnaise	32.2	34.3	37.0	36.7
Sandwich spreads	7.6	7.0	6.9	7.2
French dressing	4.2	4.4	5.0	5.7
Other	0.8	1.1	1.3	2.0
Total	86.5	89.2	94.6	97.2

[1] Preliminary.

It will be noted that among the four major product types covered in the survey, salad dressing accounted for the greatest absolute gain in 1951 sales as compared with 1950. Sales of mayonnaise decreased from 37.0 million gallons in 1950 to 36.7 million in 1951.

VALUE

Estimated sales value at manufacturers' level of all salad dressing products combined rose from 208.7 million dollars in 1950, to 238.2 million dollars in 1951, reflecting the rise in sales price between the two years for all products covered.

In the sales of manufacturers reporting thus far in the survey, salad dressing rose in average value per gallon from $1.98 in 1950, to $2.18 in 1951, a rise of 10.1 percent. Mayonnaise rose from $2.44 to $2.71, a rise of 11.1 percent; sandwich spreads, from $2.31 to $2.56, a rise of 10.8 percent and French dressing rose in price from $2.60 per gallon in 1950 to $2.77 in 1951, an increase of 6.5 percent in average sales value between the two years.

Chief element in the price rise was the increase in cost of vegetable oils. Refined edible grades of cottonseed oil rose in price from an annual average value of 22.1 cents per pound at wholesale in 1950, to 26.4 cents in 1951, a rise of 19.5 percent; corn oil of comparable grade rose from 21.4 cents to 25.0 cents per pound, and soybean oil, from 18.5 to 22.8 cents per pound, rises of 16.8 percent and 23.2 percent respectively.

TABLE 2. Reported Use of Vegetable Oils in Commercial Production of Salad Dressing, Mayonnaise and Related Products

Kind	—1950— Thousand pounds	—1950— Percent of total	—1951[1]— Thousand pounds	—1951[1]— Percent of total
Cottonseed	146,307	37.9	82,970	21.8
Soybean	164,614	42.6	228,695	60.0
Corn	73,272	18.9	67,712	17.8
Other	2,137	0.6	1,592	0.4
Total	386,330	100.0	380,969	100.0
Sales of reporting companies (gallons)	87,006,000		85,158,645	
Estimated industry sales (gallons)	94,600,000		97,200,000	

[1] Preliminary.

CHANNELS OF DISTRIBUTION

Manufacturers' sales reported by channels of distribution show a shift from sales made directly to retailers through manufacturers' own wagons and wagon distributors, to direct sales to retailers made in ways other than by wagon distribution. The chief element in this change appeared in sales directly to chain stores. No great change in distribution was evident for sales through wholesale grocers or to government.

TABLE 3. Sales of Salad Dressings by Method of Distribution

Channels of distribution	Percent of Total 1948	1949	1950	1951[1]
Direct to retailer through own wagons or wagon distributors, total	66.0	66.5	65.1	62.7
Independent retailers	46.7	46.8	47.8	46.9
Chain stores	19.3	19.7	17.3	15.8
Direct to retailer in other ways	16.3	17.0	19.1	22.1
Independent retailers	2.4	2.1	2.4	2.7
Chain stores	13.9	14.9	16.7	19.4
Through wholesale grocers	13.4	12.0	11.8	11.7
To Government	0.7	1.2	0.9	0.6
Other ways	3.6	3.3	3.1	2.9
Grand total	100.0	100.0	100.0	100.0

[1] Preliminary.

PACK BY SIZE OF CONTAINER

Although sales in pint-size containers remained predominant, the major shift in container size was toward increased sales in half-pint containers.

The shift was from pint-size containers and from sales in quart sizes.

TABLE 4. Percentage Distribution of Salad Dressing Pack—On Quantity Basis, by Size of Container

Container	1948	1949	1950	1951[1]
4 fluid ounce	[2]	[2]	[2]	[2]
Half pint	22.1	20.0	19.5	23.0
Pint	46.3	42.6	40.9	38.2
Quart	17.7	24.1	26.8	25.9
Gallon	12.4	12.2	11.5	11.7
Other	1.5	1.1	1.3	1.2
Total	100.0	100.0	100.0	100.0

[1] Preliminary. [2] Less than one-tenth of 1 percent.

Fancy quality pickles and onions are packed in glass containers and sealed under steam vacuum by Whiteman Food Products Company, Philadelphia. Varieties packed include sweet pickles, gherkins, tiny cocktails gherkins, baby dills, sweet chips, midgets, mixed pickles, sour gherkins and cocktail, sweet and pickled onions. Jars used include 8 and 16 ounce capacity paragon styles, pint ice-box and round quart jars. Pictured are the 8 ounce paragon and pint ice-box packages. Colorful green and white decorated vacuum caps are used and are applied with an Anchor Steriseal Machine on an automatic packaging line. Glass containers, closures and sealing machine are supplied by Anchor Hocking.

"OUR CUSTOMERS LIKE TO SEE WHAT THEY ARE BUYING"

A glass pack is a convenient pack. Customers like the visible inventory they get with glass, and the safe, convenient way foods in glass can be stored in refrigerators.

says T. G. Harrison,
President,
Winston and Newell Company,
Sponsors Super Valu Stores
and U-Save Stores,
Minneapolis,
Minnesota

"Women are born window-shoppers. Our customers like to see what they are buying, especially where size, shape or color are important factors. It is a pleasure for us to offer them highest quality merchandise which will live up to the requirements of modern visible packaging, such as glass or cellophane."

Foods in glass have "extra" sell. They make sparkling, colorful and convincing shelf displays... stop shoppers with a strong invitation to buy.

The time-proved glass package for prepared foods is the only visual package for processed* foods!

Glass has long been a *selling* package for jellies, ketchup, pickles, peanut butter and many other products. When this same selling power of glass is put to work in canned-goods departments, the result is extra sales, impulse sales.

Proof that glass packs in the canned-goods department increase *total* sales was established by careful market tests in the American Stores of Philadelphia. There, the new technique of displaying both glass and tin packs in the same space previously used for tin alone paid off, *in every instance*, by increased sales. TOTAL SALES of all items tested increased 35.6%.

Not only does visibility at point of purchase create *initial* sales, but the convenience of glass to the consumer pyramids *repeat* sales. Such advantages as visible inventory, and safe, easy refrigerator storage of unused portions are increasingly important to convenience-minded housewives.

*Heat-processed in container

Duraglas CONTAINERS SELL FOOD BY SIGHT

TRADE MARK REG U.S. PAT OFF

OWENS-ILLINOIS GLASS COMPANY • TOLEDO 1, OHIO • BRANCHES IN PRINCIPAL CITIES

MARKET NEWS

WEEKLY REVIEW

STATISTICS — With market activity a bit on the dull side many in the trade are turning their attention to statistics, which are now becoming available. Last week at press time, National Canners Association's report of the corn pack reached our desk so that we were able only to include totals in that issue. The pack, in actual cases, by state and by can size, is as follows:

1952 CORN PACK

Compiled by N.C.A. Division of Statistics

(Actual Cases)

	1951	1952
Maine, Vermont & N.H.	1,112,481	860,432
New York	1,184,322	1,348,603
Maryland & Delaware	2,022,341	2,007,996
Pennsylvania	637,113	543,170
Other States	32,037	20,799
Total—East	4,988,294	4,781,000
Ohio	909,729	1,123,459
Indiana	1,337,245	1,490,948
Illinois	5,460,267	6,554,285
Wisconsin	5,283,004	8,672,724
Minnesota	5,883,205	8,087,836
Iowa & Nebraska	1,637,899	2,964,067
Other States	454,836	363,316
Total—Mid-west	20,966,185	29,256,635
Western States	4,234,061	4,174,697
U. S. Total	30,188,540	38,212,332

PACK BY SIZE OF CONTAINER

	1951	1952
No. 2	1,332,017	428,105
8Z Short and Tall	2,440,410	3,045,727
No. 1 Picnic	540,079	357,714
12Z Vacuum	5,458,714	6,954,003
No. 303 and 300	18,509,984	24,506,652
No. 10	1,835,171	2,849,851
Misc. Tin and Glass	72,165	70,280
U. S. Total	30,188,540	38,212,332

The above report is a summary of the pack of sweet corn including all firms known to have packed in 1952, together with estimates for six (6) firms not reporting. This report does not include the small packs of corn on the cob or field corn.

The total pack, basis 24/2's amounted to 32,328,000 cases for 1952 as compared with 25,576,000 cases for 1951.

The pack is an all time record, but it is not as much of an all time record as would appear to be from the report in actual cases, because of the continuation of the trend to the smaller size 303's and 8 ounce cans. On the basis of volume (standard 2's), the 1942 pack of 32,118,372 cases was only 210,000 cases short of the '52 pack, and the 1948 pack of 31,482,551 cases also nearly approached this record figure.

From the standpoint of total supply for the season, the actual figures compared to other seasons will never be known, for the distributor's stocks as of August 1, the carryover date, have not been reported for a number of years. However, if we use July 1 as the carryover date, the total available supply in both canners' and distributors' hands for the 1952-53 season, would add up to 43,125,000 cases. This would compare with nearly 37 million cases last year, 36,795,000 for the 1950-51 season, and a whopping 45 million cases for the 1949-50 season. Admittedly, this is a lot of corn to get rid of, and it will be remembered that the market was anything but in good shape during the 1949-50 season. On the favorable side are these factors: 1—Compared to 1949-50 the volume to be moved is considerably smaller, because of the small sized cans; 2—There are about 6 million more customers, with proportionately more money to spend; 3—Shortages of other popular canned foods items will help the movement of corn this year.

But there are other important features of the 1952 pack that should be noted. First of all note that compared to 1951 the pack in both the East and the West declined, leaving all of the increase in the Mid-west. Actually three Midwestern states, Wisconsin, Minnesota and Illinois this year accounted for 61.1 percent of the total U. S. pack. The same three states last year accounted for 55.1 percent of the total pack.

The pack by quality was not quite up to the quality of last year. Of the total 1952 pack 81.2 percent were Fancy, 15.1 percent Extra Standard. This compares with 84.8 percent and 11.8 percent respectively in 1951.

Compared to 1951 the West packed more yellow corn than in 1952, while the East increased it proportion of white corn. The total U. S. pack showed an increase in yellow corn for 1952. The taable appearing elsewhere on this page, prepared by NCA, showing the 1952 pack by region, variety and style, is most interesting.

CROPS—The Bureau of Agricultural Economics, in its report dated November 12, estimates the 1952 production of 10 important crops for processing as 6.15 million tons, compared with 7.22 million tons harvested last year, and an average of 5.32 million tons for the 1941-50 period.

This year's production is expected to be smaller than the 1951 production for all crops except sweet corn, fall spinach and cucumbers for pickles. Prospective 1952 production is above the ten year average for all crops, except beets, pimientos and fall spinach. These ten crops represent, on the average, about 96 percent of the total tonnage of the 11 truck crops for processing, which are estimated by the Bureau. The items not included in these November 1 estimates are asparagus for processing, and open market purchases of kraut cabbage.

LIMA BEANS—The report includes preliminary estimates of production for four vegetables not previously covered. The estimates for lima beans is 88,510 tons, compared with 95,120 tons obtained in 1951, and an average of 50,910 tons for the 1941-50 period. The 1952 planted acreage is estimated at 102,150 acres compared with 111,500 acres in '51, and an average of 80,360 acres. Harvested acreage this year is 98,400 acres compared with 107,100 acres in 1951, and an average of 74,460 acres. Estimated '52 yield is 1,799 pounds compared with 1,776 pounds in '51, and an average of about 1,314 pounds.

CUCUMBERS — The Bureau estimates production of cucumbers for pickles at 14,033,000 bushels compared with 11,248,000 bushels in 1951, and an average of 8,824,000 bushels. The 1952 yield is placed at 94 bushels compared with 80 bushels in 1951, and a ten year average of 77 bushels. The Bureau points out that these estimates for pickling cucumbers include pickles sterilized in glass or tin, but do not include green cucumbers processed or "overnight" and similar type pickles.

The total stocks of salt and dill pickles in tanks and barrels on October 1 are estimated at 10,629,000 bushels. This is 13 percent more than the revised estimate of 9,423,000 bushels October 1 of last year, and 19 percent above the 1941-50 average holdings of 8,911,000 bushels. The October 1 carryover from previous crops is reported at only 567,000 bushels, 60 percent less than the 1,413,000 bushels on the same date last year, and 67 percent below the ten year average carryover for October 1.

PIMIENTOS—Preliminary reports indicate a 1952 Georgia production of 9,800 tons of pimientos for canning. This does not include tonnage grown in other states for Georgia processors. The preliminary 1952 estimate is 36 percent below the 1951 Georgia production and 42 percent under the ten year average. 16,000 acres were planted in the state and 13,000 acres harvested. Average yield per harvested acre was only .75 tons compared with .85 tons in 1951, and a ten year average of 1.14 tons.

SPINACH—The indicated 1952 production of fall crop spinach for processing is

1952 CORN PACK BY REGION, VARIETY, AND STYLE

(actual cases)

Variety	East	Midwest	West	Total
Country Gentleman Cream Style	7,222	2,477,957	.....	2,485,179
Country Gentleman Whole Kernel	253,128	189,083	.....	442,211
Other White, Cream Style	40,972	676,896	.....	717,868
Other White, Whole Kernel	241,527	42,660	.....	284,187
Golden Bantam, Cream Style	2,511,785	11,760,118	2,416,660	16,688,563
Golden Bantam, Whole Kernel	1,726,366	14,109,921	1,758,037	17,594,324
U. S. Total	4,781,000	29,256,635	4,174,697	38,212,332

14,670 tons, 6 percent more than the 13,870 tons harvested in 1951, but 34 percent below the ten year average of 22,310 tons. Estimated acreage of 4,000 acres compared with 4,300 in 1951, and a ten year average of 9,780 acres. Most of the reduction occurred last year in Oklahoma, where dry weather curtailed fall planting.

Total 1952 production of spinach for processing is reported at 98,020 tons compared with 111,470 tons in 1951, and a ten year average of 86,660 tons. This covers the winter processing crop in California and Texas, and both the spring and fall processing crops in Virginia, Maryland, Arkansas, Oklahoma and New Jersey.

CITRUS—Reports from the Florida Canners Association show that less than 1 million cases (938,823) of all citrus juices were carried over. The statistical season begins November 1. This figure compares with over 3½ million cases carried over last season, and 1,318,453 cases the prior year. Of the total carried over in this year, 357,401 cases were grapefruit juice, 321,701 cases orange juice, and 259,721 cases of combination juice. The pack is moving along slowly. By November 8 a total of 413,007 cases of grapefruit juice had been canned, 662,334 cases of orange juice, and 222,964 cases of combination juice. The total figure of 1,298,305 cases compares with 2,272,135 cases of these products to November 10, 1951. Movement of these three items totaled 731,310 cases to November 8, compared with 638,342 cases to November 10, 1951. Goods on hand November 8, 1952, 1,505,818 cases of these three juices, compared with 5,280,974 cases on hand November 10, 1951.

KRAUT—Secretary Moore of the National Kraut Packers Association reports that 135,774 tons of kraut were cut to November 1, compared with 160,000 tons the same period last year. 214,000 tons of kraut are needed to equal shipments of past two seasons. On November 1, 271,619 barrels of kraut were on hand compared with 485,226 barrels the same date last year. Major kraut producing areas are either all finished cutting or taking in only a few tons. Wisconsin is definitely through.

IMPORTERS ORGANIZE

Canned tuna importers, at a meeting in New York City, have completed organization of American Importers of Japanese Tuna, Inc., and have established headquarters at 50 Church St. in New York.

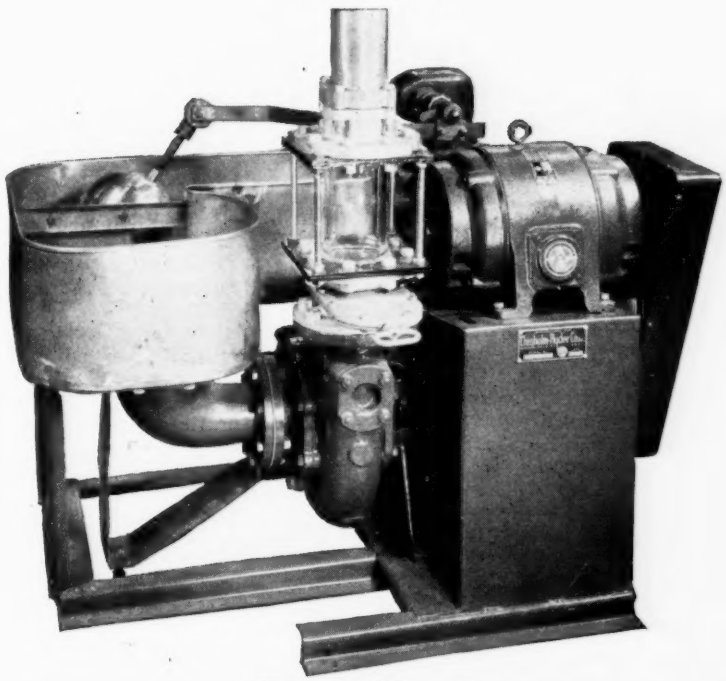
Officers of the new group, which will work for the improvement of relations between Japanese tuna canners and American importers, are as follows: President, Clifford J. Smith, Frazer & Co., Inc.; vice-president, Bud Nesnow, Bien Trading Co., Inc.; secretary, David Jawitz, Catz American Company, Inc.; treasurer, Frank Kinoshita, Nazaki Associates.

Now CRCO Extends the Range of

HYDRO PUMPING

with the Addition of a new Six-Inch Line Model

TO HANDLE ITEMS LIKE WHOLE STRING BEANS, BEETS, CARROTS, CUCUMBERS, POTATOES AND SUCH PRODUCTS, AT HIGH CAPACITY, MOVING AND WASHING THEM IN ONE OPERATION



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NEW YORK MARKET

Most Business Of A Fill-in Nature—Interest In Tomatoes Subsided — Sweet Potatoes Short—Corn Demand Limited—Looking For Concessions On N.Y. Beans—Opening Citrus Prices—Other Items Ordered As Needed —Advances In Tuna.

By "New York Stater"

New York, N.Y., Nov. 20, 1952

THE SITUATION—With distributors beginning to swing over more heavily to holiday specialties, canned foods buying here during the week has been largely of a fill-in nature. Principal development of the week was the naming of prices on new pack Florida citrus juice by several large factors, quotations being slightly above those in effect a year ago. The trade was also following with interest Tariff Commission hearings on the imported tuna situation, with the State Department being placed on the spot by spokesmen for West Coast canners, who charged that Mr. Acheson's department had encouraged Japan to increase its tuna shipments to this country after that country had indicated a willingness to impose export quotas.

THE OUTLOOK — With speculation as to the time and extent of an expected business recession occupying top management in food distribution, indications are for futher inventory cutbacks during the coming year. This means that canners again will be called upon to bear the burden of carrying large percentages of their packs until the merchandise is needed in the distribution pipeline. Best guesses of the crystal gazers, apparently, are that a business setback may set in during the closing quarter of 1953, as the rearmament program cutbacks progress. The more optimistic, however, discount these predictions and believe that relatively high consumer purchasing power, plus an accelerating population growth, will make for continued expanding demand in foods.

TOMATOES—Interest in southern tomatoes has subsided considerably, and buyers are in the market only for small lots for immediate shipment. Canners currently are holding the market at $1.07½ for standard 1s, $1.45 for 303s, $1.50 for 2s, $2.35 for 2½s, and $8.00 for 10s, all f.o.b. canneries. The market was reported susceptible to shading in a few quarters, but this was not general. Pennsylvania canners are reported cleaned out on table sizes, with some 10s offering at $9.00 for extra standards and $10 for fancy. In the midwest, Indiana canners were quoting standards at $1.20 for 1s, with 303s at $1.60, and 2s at $1.65. On 2½s, the market was quoted at $2.50-$2.60 for standards, $2.65-$2.70 for extra standards, and on 10s canners were holding standards at $8.50 and extra standard at $8.75, all f.o.b. canneries.

"SWEETS" SHORT—Buyers who had deferred covering their private label needs on canned sweet potatoes are running into a tough situation. Army buying has taken a good part of the available supply, and in the face of a short pack, offerings to the civilian trade are short. The market is nominal and extremely strong.

CORN—New York State canners are offering fancy golden corn at $1.60 for 303s and $1.75 for 2s, with demand rather limited at this time. Midwest canners are offering at lower levels, fancy 303s cream style golden being available at $1.50, with extra standard at $1.35. On whole kernel golden, midwest offerings are reported at $1.55 for fancy 303s, with extra standards at $1.45 and fancy 10s at $9.50, all f.o.b. canneries.

BEANS—With New York State packers having turned out a heavy pack of green and wax beans this season, the trade is looking the situation over in the expectation that concessions will develop. Extra standard 303s 5-sieve cut green beans are offered for prompt shipment at $1.35, with fancy 4-sieve at $1.50 and 3-sieve at $1.70. On wax beans, extra standard 5-sieve cut 303s are quoted at $1.45 and fancy 4-sieve cut at $1.65 at canneries. Midwest canners are offering fancy green beans at $1.55 for 303s; 5-sieve, with 4-sieve at $1.60 and 1-2-3 sieve at $1.75, f.o.b.

PUMPKIN—The market has eased off somewhat in the midwest, with fancy 2½s now offering at $1.40, f.o.b. canneries. Pumpkin prices are also easing in some other areas, it is reported.

PEAS—A little fill-in buying is reported in peas, buyers watching the marekt carefully for concessions on spot offerings. Standard 3-sieve Alaskas are currently quoted out of the midwest at $1.20 for 303s, with fancy 2-sieve at $2.00, f.o.b.

CITRUS—Opening prices on new pack citrus juices were named out of Florida during the week on the following basis: Sweetened orange juice 2s, 95 cents; 46-ounce $2.10; sweetened blended juice, 92½ cents for 2s and $1.90-$2.00 for 46-ounce; sweetened grapefruit juice, 87½ cents on 2s and $1.82½-$1.90 for 46-ounce,, all f.o.b., canneries. These prices are slightly over those of a year ago.

APPLE SAUCE — High prices have tended to slow down the movement in apple sauce. New York State canners list fancy 303s at $1.65, with 2s at $1.90 and 10s at $8.50, all f.o.b. canneries.

RSP CHERRIES — A little small-lot trading is reported in red sour pitted cherries, with the going market $2.15 on 2s and $11.50 on 10s, f.o.b. canneries.

CALIFORNIA FRUITS—There were no developments of general interest in the West Coast fruit situation during the week, and no general change in the price basis developed. Distributors are getting deliveries against previous commitments, and new buying is light.

SALMON — Buyers are ordering forward salmon stocks as needed, but trading lacks snap. Current high price levels are influencing both chains and wholesaler in holding down inventories. Prices are unchanged.

SARDINES—Maine canners are generally holding the market at $7.00 per case for quarter keyless oils, f.o.b. Buyers are operating sparingly, and report that the "official" price can be beaten 10 or 15 cents per case on a firm bid.

TUNA — Leading packers have announced advances in list prices, due to take effect later in the month, bringing the market up to $16 per case for fancy white halves and $9.60 for quarters, f.o.b. Meanwhile, however, buyers are being covered at current lower prices. Current offerings of Japanese tuna are on the short side, with importers quoting fancy solid white meat in oil at $14.25 per case for 7-ounce and $27.50 per case for 13-ounce, ex-warehouse New York. Tuna imports are still the subject of a hot fight by California and Northwestern packers, who are seeking protection from the Tariff Commission.

CHICAGO MARKET

Market Dull But Strong—Citrus Pack Underway—High Prices Slowing Apple Sauce Movement — Standard Green Beans About Cleaned Up—Buying Kraut On Way Up—Other Shortages Helping Corn — Tomatoes Firm, Products Softening Due To Cailfornia Competition—Fruit Activity Limited To Shipping.

By "Midwest"

Chicago, Ill., Nov. 20, 1952

THE SITUATION — A good many Chicago buyers and brokers trekked their way to Milwaukee last week for the 1952 Wisconsin Canners Convention and will also make the trip this week to French Lick, Indiana where the Indiana canners will hold sway at their Convention.

At Milwaukee distributors found canners in a happy mood as business has been good, they have money in the bank and with severe shortages already apparent, it appears they should have a good year. Buyers at the Convention were trying to buy No. 10 cream style, corn carrots, beans and kraut and not having much success. After talking to one canner after another and finding little or nothing available there is little doubt now in their minds about shortages of Wisconsin vegetables of the kind mentioned above.

In the meantime, with the exception of interest in the above items, business in Chicago continued on the dull side this week with little in the offing to indicate any change until after the turn of the year. Fruits, with the exception of pineapple, are pretty much on the sidelines although the trade are now beginning to show interest in the new pack of citrus. Most of the industry is now quoting and prices are on the firm side with some advances having already come into the picture. Apple sauce is higher with supplies getting tighter by the day with the outlook for still higher prices. Kraut, carrots, beans and beets are also in the firm class with prices showing an inclination to advance in the face of demands which exceed supplies. There has been no change in corn and tomato prices although the market on juice, catsup and puree is showing signs of easing off. Generally however, the tone of the market is one of strength.

CITRUS—Florida canners are now in full swing on the new pack of citrus. Everything so far has been packed with sugar added although some canners anticipate starting on natural grapefruit juice sometime next week. The raw fruit market is showing strength and has already moved up from original levels and is now reflected in new prices which reached this market today. Orange juice is quoted at 95 cents for 2s and $2.10 for 46 oz. with blended at 92½ cents and $2.00. Grapefruit juice is up to 87½ cents and $1.90 with sections at $1.50 for fancy 303s and $1.70 for 2s. Buying has been on the light side in this market but once natural juice becomes available for shipment the tempo is expected to step up sharply.

APPLE SAUCE—The price of apples has gone to such high levels that canners are showing caution about packing and it appears the pack of sauce will be restricted. Fancy 303 sauce out of New York is now generally quoted at $1.65 with indication this price will shortly advance to $1.75. Growers may have taken a beating last year but they are now taking advantage of the present situation.

GREEN AND WAX BEANS — The trade have suddenly discovered that standard cut beans are just about a thing of the past from all sections with the possible exception of the Tri-States where limited quantities are still offered and these are expected to be gone shortly. Prices have gone up to $1.25 to $1.30 on the last sales but nothing is offered now from local sources. A few fancy cuts in 303 tins are offered at $1.70 with extra standards at $1.35 to $1.40. Tens of any grade are just about gone as nothing is offered. It looks like a tough year on beans.

KRAUT — Although prices have continued to advance steadily ever since opening prices were named, the trade have shown little reluctance to buy on the way up. They have been more concerned with their ability to locate supplies than they have been about price. At the present time, fancy kraut out of Wisconsin is quoted at $5.85 for tens, $1.75 for 2½s, $1.37½ for 2s and $1.27½ for 303s. However, prices really don't mean too much as most canners are withdrawn and the above prices merely reflect prices at which shipments are being ordered out against contracts.

CORN—The shortage of other vegetables is helping the position of corn as the trade have been featuring corn at attractive prices. Although a larger than normal pack went into cans, shipments have been excellent and should continue so particularly after the turn of the year. Prices are reasonable and supplies are plentiful which gives the distributor something to work with. Quotations are unchanged at $1.55 for 303 fancy, $1.35 to $1.40 for extra standard and $1.25 for standard with only limited quantities of the latter item avail-

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able. Tens are growing short with the trade looking for and not finding fancy cream style.

TOMATOES—While activity on tomatoes has slowed down to a snail's pace, prices are holding firm all down the line on tomatoes although tomato products are showing weakness, partly because of much lower prices from California than those quoted by Midwestern canners. Fancy tomato juice is now down where the trade can buy 46 oz. at $2.40 and they are not too confident about that price. Catsup is also slipping as West Coast canners have shown an inclination to cut prices in an effort to stimulate movement. Local canners are offering extra standard 14 oz. at $1.60 with fancy at $1.85. In the meantime, tomatoes are firm at $1.20 for standard ones, $1.65 for 303s, $1.75 for 2s and $2.60 for 2½s.

WEST COAST FRUITS — Activity here consists mainly of shipping instructions against contracts and little else. Cocktail is being ordered out on the basis of $2.07½ for choice ones and $3.20 for 2½s. What few Cling peaches are being sold are going on the basis of $2.70 for 2½ choice halves. Bartlett pears are just so so with prices unchanged while prune plums are arousing little or no interest. All in all it's a pretty dull situation.

CALIFORNIA MARKET

Much Needed Rain Arrives — Late Crops Harvested Under Favorable Conditions — Fruit Movement Slack—Spinach Slow—Tomato Products On Weak Side—Pumpkin, Corn In Good Shape—Sardine Catch Continues Disappointing.

By "Berkeley"

Berkeley, Calif. Nov. 20, 1952

RAIN—Two unheralded storms swept in from the Pacific during the week bringing much needed rain to California with snow in the mountains. This will benefit winter crops, such as spinach, and winter vegetables in general, and will permit the launching of farm work that has been lagging. In southern California the rain dissipated that region's most prolonged siege of smog, credited with having done much damage to spinach, lettuce, celery and beet crops.

CROPS—The November report of the California Crop Reporting Service covering fruits, emphasized the fact that warm, dry weather in October afforded good conditions for the ripening and harvesting of late maturing crops. Harvesting of apples ended a little earlier than usual and estimates indicate a crop of about 8,820,000 bushels, or about a million bushels more than in 1951, and well above the 10-year average of 7,989,000 bushels. Citrus crops are coming along in good shape, with indications for

CALENDAR OF EVENTS

NOVEMBER 24-25, 1952—PENNSYLVANIA CANNERS ASSOCIATION, 38th Annual Convention, Penn Harris Hotel, Harrisburg, Pa.

DECEMBER 1-2, 1952 — MICHIGAN CANNERS ASSOCIATION, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.

DECEMBER 1-3, 1953—NEW JERSEY HORTICULTURAL SOCIETY, 78TH ANNUAL MEETING, Hotel Claridge, Atlantic City, N. J.

DECEMBER 1-3, 1953—CANNED FOODS ASSOCIATION OF ONTARIO, ANNUAL CONVENTION, Royal York Hotel, Toronto, Ont., Canada.

DECEMBER 2, 1952—MAINE CANNERS ASSOCIATION, Annual Meeting, Flamouth Hotel, Portland, Maine.

DECEMBER 2-3, 1952—OHIO CANNERS ASSOCIATION, Annual Convention, The Neil House, Columbus, Ohio.

DECEMBER 2-6, 1952 — VEGETABLE GROWERS ASSOCIATION OF AMERICA, 44th Annual Convention, Hotel Hillsborough, Tampa, Fla.

DECEMBER 4-5, 1952 — TRI-STATE PACKERS ASSOCIATION, Annual Convention, Haddon Hall Hotel, Atlantic City, N. J.

DECEMBER 4-5, 1952—NEW YORK STATE CANNERS & FREEZERS ASSOCIATION, 67th Annual Convention, Hotel Statler, Buffalo, N. Y.

DECEMBER 4-5, 1952 GEORGIA CANNERS ASSOCIATION, Annual Meeting, Biltmore Hotel, Atlanta, Ga.

DECEMBER 9, 1952 — MINNESOTA CANNERS ASSOCIATION, Annual Meeting, Hotel Radisson, Minneapolis, Minn.

JANUARY 19-20, 1953 — NORTHWEST CANNERS ASSOCIATION, 39th Annual Convention and Sample Cutting, Olympic Hotel, Seattle, Wash.

JANUARY 20-22, 1953 — PROCESSORS FIELDMEN'S CONFERENCE, Michigan State College, East Lansing, Mich.

JANUARY 22-23, 1953 — CANNERS LEAGUE OF CALIFORNIA, Annual Fruit & Vegetable Sample Cutting, Hotel Fairmont, San Francisco, Calif.

JANUARY 26-27, 1953 — OHIO CANNERS AND FIELDMEN CONFERENCE, Ohio Union, Ohio State University, Columbus, Ohio.

JANUARY 26-31, 1953—NEW JERSEY FARMERS WEEK, Trenton, N. J.

JANUARY 28-29, 1953 — WISCONSIN CANNERY FIELDMEN'S CONFERENCE, Babcock Hall, U. of W. Campus, Madison, Wis.

FEBRUARY 2-13, 1953 — DOUBLE SEAMER SCHOOL, Oregon State College, Corvallis, Ore.

FEBRUARY 4-5, 1953 — MINNESOTA CANNERS ASSOCIATION, 6th Annual Canners & Fieldmen's Short Course, Curtis Hotel, Minneapolis, Minn.

FEBRUARY 5-14, 1953 — NATIONAL KRAUT AND FRANKFURTER WEEK, sponsored by National Kraut Packers Association.

FEBRUARY 9-13, 1953 — FOOD PROCESSING SCHOOL, Oregon State College, Corvallis, Ore.

FEBRUARY 16-18, 1953—CANADIAN FOOD PROCESSORS ASSOCIATION, Annual Convention, Victoria, B. C., Canada.

FEBRUARY 17-20, 1953 — NATIONAL AMERICAN WHOLESALE GROCERS ASSOCIATION, Annual Convention, Morrison Hotel, Chicago, Ill.

FEBRUARY 19-20, 1953—NATIONAL PICKLE PACKERS ASSOCIATION, Winter Meeting, Sheraton Hotel, Chicago, Ill.

FEBRUARY 21, 1953—NATIONAL FOOD BROKERS ASSOCIATION, Annual Meeting, Chicago, Ill.

FEBRUARY 21-23, 1953—NATIONAL CANNERS ASSOCIATION, Annual Meeting, Conrad Hilton Hotel, Chicago, Ill.

FEBRUARY 21-25, 1953—CANNING MACHINERY & SUPPLIES ASSOCIATION, Annual Exhibit, Conrad Hilton Hotel, Chicago, Ill.

FEBRUARY 22, 1953—CANNING MACHINERY & SUPPLIES ASSOCIATION, Annual Meeting, Chicago, Ill.

FEBRUARY 27-28, 1953 — VIRGINIA CANNERS ASSOCIATION, Annual Meeting, Hotel Roanoke, Roanoke, Va.

MARCH 1-4, 1953 — NATIONAL ASSOCIATION OF FROZEN FOOD PACKERS, Annual Convention, Conrad Hilton Hotel, Chicago, Ill.

MARCH 5-6, 1953 — OZARK CANNERS ASSOCIATION, 45th Annual Convention, Colonial Hotel, Springfield, Mo.

MARCH 13-14, 1953 — UTAH CANNERS ASSOCIATION, 41st Annual Convention, Hotel Utah, Salt Lake City, Utah.

MARCH 17-18, 1953—NORTHWEST CANNERS ASSOCIATION, Annual Meeting, Chinook Hotel, Yakima, Wash.

MARCH 23-24, 1953—CANNERS LEAGUE OF CALIFORNIA, Annual Directors Conference, Santa Barbara, Biltmore Hotel, Santa Barbara, Calif.

MARCH 24-25, 1953—WISCONSIN CANNERS SAFETY & CANNING TECHNOLOGY CONFERENCE, Loraine Hotel and Babcock Hall, Madison, Wis.

APRIL 19-22, 1953—UNITED STATES WHOLESALE GROCERS ASSOCIATION, Convention & Exposition, New Orleans, La.

MAY 14-23, 1953 — NATIONAL PICKLE WEEK, sponsored by National Pickle Packers Association.

larger outputs than in the present crop year of 1951-52. The harvesting of grapes has been completed, other than small quantities of table varieties. Output is estimated at 2,956,000 tons, or rather less than last year. Olives are a relatively large crop, but somewhat less than last year. Harvesting is in full swing, with no damage from frost, as yet. The pear crop is now estimated at 380,000 tons, second only to the record crop of 1949 when 392,000 tons were produced, but when about 28,000 were unharvested.

FRUITS — The movement of canned fruits has slackened off quite noticeably, with this applying to both sales and shipments. Canners are not disturbed over this suggesting that this condition is but a normal one for the last two months of the year. It is still possible to buy almost any item desired in the fruit list, but shopping around is becoming necessary to locate some grades and sizes. Prices are without change and none are looked for in the immediate future. The Cling Peach Advisory Board has come out with a summary of the 1952 cling peach harvest, placing this at 451,682 tons, including 4,099 tons of pickling peaches. Pack statistics are expected early in December. Canned apricots and cherries are closer sold up than most other lines. Fancy No. 2½ apricots have sold of late at $3.40, with fancy cherries of this size at $3.70.

SPINACH — Spinach continues to be on the slow side, but the movement has at least been steady throughout the season, with but few price changes. A packer of a featured brand has come out with opening prices on fall or winter pack spinach, with the list closely in step with average prices prevailing on spring pack. Quotations are: No. 2 fancy, $1.30; No. 2½s, $1.60; No. 10s, $5.00; No. 303s, $1.17½; picnic, 97½ cents and 8-oz., 90 cents. Spinach acreage is believed to be well below that of recent years.

TOMATO PRODUCTS—Stocks of tomato products are complete with most canners and if there is any weakness to be noted in the canned foods market it is here. Here is the latest list of a canner of a nationally advertised brand: No. 2 tomato juice, $1.10; No. 46-oz. juice, $2.32½; No. 10 juice, $4.60; large catsup, $1.52½; No. 10 catsup, $9.50; 12-oz. Chile sauce, $1.90; buffet tomato sauce, 70 cents, No. 10 tomato sauce, $7.50, and No. 10 tomato puree, $7.25.

OTHER VEGETABLES — Canned pumpkin has been moving quite well in this market, with some Pacific Coast canners sold up close to their expected pack. This is somewhat a different picture from reports in other parts of the country. Corn is also in quite a satisfactory shape, with a market in sight for all canned in the Pacific Northwest and the Mountain States. Sales of No. 303 are being made at $1.70 for featured brands of cream style golden corn, and this item in buffet is priced at $1.02½, with offerings becoming limited. Lima beans of Pacific Northwest pack are available at $2.50 for No. 303s, with quite a heavy early business booked.

SARDINES—The catch of California sardines is proving very disappointing, landings for the season being but 1,911 tons to November 12, compared with 99,408 tons to the corresponding date last year, when the run was considered a poor one. The fish taken so far have not been high in quality and canners who have made light runs refuse to offer their pack so far under their own labels.

TUNA—The price situation on California pack tuna remains largely without change. Private label fish is offered at $14.00 for white meat fancy halves, $13.00 for light meat fancy, $11.50 for light meat chunks, and $9.00 for grated.

California pack anchovies in tomato sauce are selling at $7.75-$8.00 for 5 oz.; Pacific mackerel at $8.00 and Jack mackerel at $7.25 for 15 oz., and squid at $5.00 for No. 1 tall. The latter is packed largely for export.

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- **Calif. All Green, Fcy., No. 2**
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  - Mam. Lge. No. 2 ..... 3.95-4.00
  - Med., Sm. No. 2 ..... 3.75-3.90
  - Center Cuts, No. 2 ..... 1.40
  - Gr. Tip & White, Fcy No. 2 Colossal, Mam. & Lge... 3.55-3.65

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MARYLAND
- Fcy., Fr. Sl., 8 oz. 1.00
- No. 303 ..... 1.60-1.65
- No. 2 ..... 1.75 ..1.80
- No. 10 ..... 8.50
- Fcy., Rd., cut, No. 303 ..... 1.40-1.60
- No. 2 ..... —
- Ex. Std., Cut, 8 oz. ..... .95
- No. 303 ..... 1.35-1.45
- No. 2 ..... 1.50-1.60
- No. 2½ 2.35
- No. 10 ..... 8.25-8.50
- Std., Cut, No. 303 ..... 1.20-1.30
- No. 2 ..... 1.35-1.40
- No. 10 ..... 7.50

WISCONSIN
- Fcy., Wh., 3 sv., No. 303 ..... 2.35
- Fcy., Cut, 3 sv., No. 303 ..... 1.70-1.75
- Fcy., 4 sv., No. 303 ..... 1.60
- 5 sv. 1.55
- Ex. Std., 5 sv., No. 303 ..... 1.40-1.45
- Std., Cut, No. 303 (nom.) .. 1.25-1.30

NORTHWEST (Blue Lakes)
- Wh. Fcy., No. 2, 1 sv. ..... —
- No. 303 ..... —
- No. 10 ..... —
- Fcy., 2 sv., No. 2 ..... —
- No. 10 ..... —
- Cut, Fcy., 3 sv., No. 303 ..... —
- Std., Cut, No. 303 ..... —

NEW YORK
- Fcy., Cut, 3 sv., No. 303 ..... 1.70-1.80
- No. 2 ..... 1.95
- No. 10 ..... 9.50
- 4 sv., No. 303 ..... 1.50-1.75
- No. 2 ..... 1.60
- No. 10 ..... 8.50
- Fcy. Cut, Wax, 4 sv., No. 303 ..... 1.65
- Ex Std., 5 sv. 1.45

TEXAS
- Ex. Std., Cut gr., No. 303 ..... 1.50
- No. 10 ..... 8.50
- Std., Cut, Gr., No. 1 ..... .95
- No. 303 ..... 1.35
- No. 10 ..... 7.50

BEANS, LIMA
- Tri States, ... —
- Midwest, Fcy. ..... —

BEETS
- N. Y., Fcy., Diced No. 2 ..... 1.30-1.35
- Wis., Sliced, Fcy., 8 oz. ..... .75
- No. 303 ..... 1.17½-1.20
- No. 2 ..... 1.27½-1.30
- No. 2½ 1.60-1.65
- No. 10 ..... 5.85-6.00
- Cut, fcy., No. 303 ..... 1.02½-1.05
- No. 2 ..... 1.12½-1.15
- No. 10 ..... 5.00
- No. 2, Whole, 10/0 ..... 1.35
- 15/0 ..... 1.50
- 20/0 ..... 1.65
- 40/0 ..... 2.10
- 80/0 ..... 2.50
- Texas, Fcy., Cut, No. 2 ..... 1.00
- Fcy., Diced, No. 303 ..... .80

CARROTS
- N.Y. Fcy., Diced, No .303 ..... 1.30
- No. 10 ..... 7.00
- Wis., Fcy., Diced, 8 oz. ..... .75
- No. 303 ..... 1.20
- No. 2 ..... 1.30
- No. 10 ..... 6.25
- Md., Fcy., Diced No. 303 ..... 1.30
- Texas, Fcy., Diced, No. 2 ..... 1.17½
- Calif., No. 303 gl. 1.40

CORN—

EAST
- Fcy. Gold., W.K., No. 303 ..... 1.60-1.75
- No. 10 ..... 9.50-10.00
- Ex. Std., No. 303 ..... 1.45-1.55
- No. 10 ..... 9.00-9.50
- Std., No. 303 ..... 1.40
- Fcy. Gold., C.S., No. 303 ..... 1.50-1.65
- No. 10 ..... 9.50
- Ex. Std., No. 303 ..... 1.40-1.50
- No. 10 ..... 8.75-9.00
- Std., No. 303 ..... 1.30-1.35

MIDWEST
- W.K. Gold., Fcy., 8 oz. 1.00-1.05
- No. 303 ..... 1.55-1.65
- 12 oz. Vac. 1.60
- No. 10 ..... 9.50-9.75
- Ex. Std., No. 303 ..... 1.35-1.45
- No. 10 ..... 8.50-9.00
- Std., No. 303 ..... 1.25-1.30
- C.S. Gold., Fcy., 8 oz. 1.00-1.05
- No. 303 ..... 1.50-1.55
- No. 10 ..... 9.50
- Ex. Std., No. 303 ..... 1.35-1.45
- No. 10 ..... 8.50-9.00
- Std., No. 303 ..... 1.25
- No. 10 ..... —

PEAS

MARYLAND ALASKAS
- Ex. Std., Ungr., No. 303 ..... 1.35
- Ex. Std., 2 sv., No. 10 ..... 8.50
- 3 sv., No. 10 ..... 8.00
- Ex. Std., 4 sv. No. 303 ..... 1.25
- No. 2 ..... —
- No. 10 ..... 7.50
- Std. Ungr., No. 303 ..... 1.15
- No. 2 ..... 1.20
- No. 10 ..... 7.00-7.50
- Std., 4 sv., No. 303 ..... 1.25-1.30
- No. 10 ..... 7.00-7.50

MARYLAND SWEETS
- Fcy., Ung., 8 oz. ..... .90- .95
- Ex. Std., Ung., 8 oz. ..... .80- .90
- Ex. Std., Ung., No. 303 ..... 1.30-1.40
- No. 2 ..... 1.45
- No. 10 ..... 8.00-8.50
- Std., Ung., No. 303 ..... 1.20-1.25
- No. 10 ..... 7.50

NORTHWEST SWEETS
- Fcy., 1 sv., 8 oz. 1.12
- No. 303 ..... 1.93½
- 2 sv. 8 oz. 1.07½
- No. 303 ..... 1.83
- 5 sv., 8 oz. ..... .80
- No. 303 ..... 1.35
- No. 10 ..... 7.80
- Ex. Std., 4 sv., 8 oz. ..... .80
- No. 303 ..... 1.25
- No. 10 ..... 7.25

MIDWEST ALASKAS
- Fcy., 1 sv., No. 303 ..... 2.35-2.50
- Fcy., 2 sv., 8 oz. 1.45
- No. 303 ..... 2.10-2.20
- Fcy., 3 sv., 8 oz. 1.10
- No. 303 ..... 1.65
- No. 10 ..... 9.00-9.50
- Ex. Std., 3 sv., 8 oz. ..... .90- .95
- No. 303 ..... 1.42½
- No. 2 ..... 1.55-1.60
- No. 10 ..... 8.00-8.50
- Ex. Std., 4 sv., No. 303 ..... 1.25
- No. 10 ..... 7.75
- Std., 3 sv., No. 303 ..... 1.25
- Std., 4 sv., 8 oz. ..... .75
- No. 303 ..... 1.15-1.20
- No. 10 ..... 6.75-7.00

MIDWEST SWEETS
- Fcy., 1 sv., No. 303 ..... 2.50
- Fcy., 2 sv., No. 303 ..... 2.10-2.20
- Fcy., 3 sv., No. 303 ..... 1.60-1.65
- Fcy., 4 sv., No. 303 ..... 1.50-1.55
- No. 10 ..... 8.50-8.75
- Fcy., 5 sv., No. 303 ..... 1.35-1.40
- No. 10 ..... 8.25
- Fcy., Ung., No. 303 ..... —
- Ex. Std., 3 sv., No. 303 ..... 1.35-1.42½
- Ex. Std., 4 sv., No. 303 ..... 1.30-1.35
- No. 10 ..... —
- Ex. Std., 5 sv., No. 303 ..... 1.20-1.25
- No. 10 ..... 7.50-7.75
- Ex. Std., Ung., 8 oz. ..... .80- .85
- No. 303 ..... 1.35-1.40
- No. 10 ..... 7.75-8.00
- Std., 5 sv., No. 303 ..... 1.15
- No. 10 ..... 7.00
- Std., Ung., No. 303 ..... 1.15

PUMPKIN
- East, Fcy., No. 2½ 1.47½-1.65
- No. 10 ..... 6.75
- Midwest, Fcy., No. 303 ..... 1.15-1.20
- No. 2½ 1.40-1.50
- No. 10 ..... 5.75-6.00

SAUERKRAUT (nominally quoted)
- Midwest, Fcy., No. 303 ..... 1.27½
- No. 2 ..... 1.37½
- No. 2½ 1.75
- No. 10 ..... 5.85
- Texas, Fcy., No. 2 ..... 1.20

SPINACH
- Md., Fcy., 8 oz. ..... .90
- No. 303 ..... 1.35
- No. 2 ..... 1.35-1.50
- No. 2½ 1.90-1.95
- No. 10 ..... 6.25-6.75
- Ozark, Fcy., No. 303 ..... 1.10-1.15
- No. 2 ..... 1.20-1.30
- No. 2½ 1.60-1.65
- No. 10 ..... 5.25
- Calif., Fcy., 8 oz. ..... .95
- No. 303 ..... 1.15
- No. 2 ..... 1.20-1.35
- No. 2½ 1.50-1.75
- No. 10 ..... 4.85-5.25
- Texas, Fcy., No. 1 ..... .80
- No. 10 ..... 5.50

TOMATOES
- Md., Ex. Std., No. 303 ..... 1.60-1.65
- No. 2 ..... 1.80
- No. 2½ 2.60-2.75
- No. 10 ..... 8.50-9.00
- Std., No. 1 ..... 1.07½-1.15
- No. 303 ..... 1.45-1.55
- No. 2 ..... 1.50-1.65
- No. 2½ 2.35
- No. 10 ..... 8.00
- New York, Fcy., No. 2 ..... —
- Ex. Std., No. 2 ..... 1.85
- No. 2½ ..... —
- No. 10 ..... 8.75

Indiana
- Fcy., Wh., No. 2 ..... 2.50
- No. 2½ 3.15-3.25
- Fcy., No. 2 ..... 2.10
- Ex. Std., No. 1 ..... 1.25
- No. 2 ..... 1.90-2.00
- No. 2½ 2.65-2.75
- No. 10 ..... 8.75
- Std., No. 1 ..... 1.20
- No. 303 ..... 1.65
- No. 2 ..... 1.75
- No. 2½ 2.60
- No. 10 ..... 8.50
- Calif., Fcy., S.P., No. 303 ..... 1.70-1.85
- No. 2 ..... 2.15-2.20
- No. 2½ 2.50-2.60
- No. 10 ..... 9.00
- Ex. Std., No. 303 ..... 1.60
- No. 2½ 2.25
- No. 10 ..... 8.00-8.25
- Std., No. 303 ..... 1.40
- No. 2 ..... 1.55-1.60
- No. 2½ 1.95-2.00
- No. 10 ..... 7.00
- Texas, Std. No. 1 ..... 1.15
- Ozarks, Std., No. 303 ..... 1.55
- No. 2 ..... 1.70

TOMATO CATSUP
- Ind., Fcy., 14 oz. gl. 1.85
- No. 10 ..... 10.00-10.50

TOMATO PASTE (Per Case)
- Calif., Fcy., 6 oz. 6.75
- No. 10 ..... 12.50-13.85

TOMATO PUREE
- Calif. Fcy., 1.06, No. 1T 1.62½
- No. 2½ 2.55
- No. 10 ..... 7.25
- Ind. Fcy., 1.045,
- No. 1 ..... .97½
- No. 2 ..... 1.60
- No. 10 ..... 7.50
- Md., Fcy., 1.06 ..... 8.00

FRUITS

APPLE SAUCE
- N.Y., Fcy., 8 oz. ..... .85
- No. 303 ..... 1.65-1.70
- No. 2 ..... 1.85-1.90
- No. 10 ..... 8.50
- Mich., Fcy., No. 303 ..... 1.60
- No. 10 ..... 8.00
- Va., Fcy., No. 303 ..... 1.50-1.60
- No. 2 ..... 1.67½-1.70
- No. 10 ..... 7.75-8.25
- Calif., Fcy., No. 303 ..... 1.45

APRICOTS
- Halves, Fcy., No. 2½ 3.40
- No. 10 ..... 11.50
- Choice, No. 2½ 2.95-3.00
- No. 10 ..... 11.25
- Std., No. 2½ 2.70
- No. 10 ..... 9.75
- No. 10, S.P. Pie 10.00
- Fcy., Wh Peeled, No. 2½ 3.40
- Choice 2.97½

CHERRIES
- R.S.P., Water, No. 2 ..... 2.15-2.20
- No. 10 ..... 11.00
- N.W. Bing, Fcy. ..... —
- Calif., R.A., Fcy., No. 2½ 3.60
- Calif., R.A., Fcy., No. 2½ 3.70
- Choice, No. 2½ 3.60
- Std., No. 2½ 3.35

COCKTAIL
- Fcy., No. 1 or 303 ..... 2.12½
- No. 2½ 3.40
- No. 10 ..... 12.45
- Choice, No. 1 ..... 2.07½
- No. 2½ 3.20
- No. 10 ..... 11.65

PEACHES
- Fcy., No. 2½ 2.85-3.05
- Choice, No. 2½ 2.70
- Std., No. 2½ 2.40-2.60
- Fcy., Elbertas, No. 2½ 3.60-3.85

PEARS
- N.W., Fcy. Bart., 8 oz. 1.37½
- No. 1 and 303 ..... 2.35
- No. 2½ 3.75
- No. 10 ..... 13.00
- Choice, 8 oz. 1.27½
- No. 1 and 303 ..... 2.15
- No. 2½ 3.35
- No. 10 ..... 11.75
- Calif., Fcy., No. 2½ 3.50-3.60
- Choice, No. 2½ 3.25
- Std., No. 2½ 2.90

PINEAPPLE
- Hawaiian, Fcy., Sl., No. 2 ..... 2.80
- No. 2½ 3.20
- No. 10 ..... 12.40
- Crushed, No. 2 ..... 2.40
- No. 2½ 2.85-2.95
- No. 10 ..... 9.60
- Choice, Sl., No. 2 ..... 2.50
- No. 2½ 2.85
- No. 10 ..... 11.80
- Std., Half Slices, No. 2 ..... 2.15
- No. 2½ 2.60

JUICES

CITRUS, BLENDED
- Fla., No. 2 ..... .92½
- 46 oz. 2.00

GRAPEFRUIT
- Fla., No. 2 ..... .87½
- 46 oz. 1.90

ORANGE
- Fla., No. 2 ..... .95
- 46 oz. 2.10

PINEAPPLE
- Hawaiian, Fcy., No. 2 ..... 1.12½
- 46 oz. 2.50
- No. 10 ..... 5.20

TOMATO
- Md., Fcy., No. 2 ..... 1.20-1.30
- 46 oz. 2.50-2.75
- Ind., Fcy., No. 2 ..... 1.25
- 46 oz. 2.50-2.60
- Calif., Fcy., No. 2 ..... 1.10
- 46 oz. 2.32½
- No. 10 ..... 4.50

FISH

SALMON—PER CASE
- Alaska, Red, No. 1T 27.00-30.00
- ½'s 16.00-18.50
- Medium, Red, No. 1T 20.00-21.00
- Pink, Tall, No. 1 ..... 19.00-20.00
- ½'s 11.00-12.50
- Chums, Tall, No. 1 ..... 16.00-16.50
- ½'s 8.50-10.00

SARDINES—PER CASE
- Maine, ¼ Oil keyless 7.00
- Cal. 1-lb. Ovals with Tomato Sauce ..... —
- No. 1 T, Nat. ..... —

SHRIMP—PER DOZEN
- 5 oz. Small .....
- Medium .....

TUNA—PER CASE
- Fcy., White Meat, ½'s 14.00-16.00
- Fcy., Light Meat, ½'s 13.00-14.00
- Std. 12.00
- Chunks and Flakes 11.00-13.00
- Grated 8.75-10.00